À LA CARTE
NAŠA PREJŠNJA VIZIJA
OUR PREVIOUS VISION

PREDJEDI / STARTERS

€

BLUE-MANGO
Hrustljava solata | preliv jabolka in kaper | carpaccio modroplavutega tuna | mehek rižev papir | kapljice mangovega sorbeta
Crisp salad | apple-caper dressing | bluefin tuna carpaccio | soft rice sheet | drops of mango sorbet — 17.50

PIZZA FRAME
Zmečkana Burrata | inčuni | brokoli v marinadi citrusov | barviti češnjevi paradižniki
Smashed Burrata | anchovies | citrus marinated broccoli | colored cherry tomatoes — 16.50

TARTACCIO
Goveji tatar & carpaccio | krema tartufa | praženi lešniki | poširano jajce | hrustljave palčke zelenjave
Beef tartar & carpaccio | truffle cream | roasted hazelnuts | poached egg | crisp celery sticks — 18.50

GLAVNE JEDI / MAIN COURSES

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AGED* - 100g
35 dni suho zorjena bržola Ribeye steak | zeliščno maslo z limeto
35 day dry-aged Ribeye steak | butter herbs with lime
* priporočena teža za naročilo je najmanj 200g | the recommended order is 200g or more — 17.00

ATLANTIC
Jastog | testenine linguine | sušeni paradižniki | omaka Monterosso
Lobster | linguine | sun-dry tomatoes | Monterosso sauce — 39.00

GRASS-FED
Na žaru pečen goveji file | omaka iz jurčkov | pire krompir | brokolini | baby korenček
Grilled beef fillet | porcini sauce | mashed potato | broccolini | baby carrots — 37.00

ISTRIA AND PASTA
Sveži Istrski fuži | črni tartufi | drobtine | pena Parmezana
Fresh Istrian fuži pasta | black truffle | crumbs | Parmesan foam — 24.00

THE ADRIATIC CHARMER
Dušen file brancina | mlada špinača | svež avokado
Steamed sea bass fillet | young spinach | fresh avocado — 37.00

SLADICE / DESSERTS

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BRÛLÉE Sveži gozdni sadeži | malinov sorbet | krema Mixed fresh wild berries | raspberry sorbet | foam cream	9.50
SLOVENIAN CHEESE SELECTION 100g Sir Tolminc | sir Florian | Mladi kozji sir | sir s tartufi Tolminc cheese | Florian cheese | Young goat cheese | cheese with truffles	12.50
TOFFEE Stopljena karamela | hrustljav lešnik | čokoladna glazura | figov sladoled Melted caramel | crunchy hazelnut | chocolate glaze | fig ice cream	9.50

Pogrinjek 3.50 €
Hrano strežemo do 30 minut pred zaprtjem.
Vse cene so v EUR in vključujejo DDV.
Alergije in intolerance hrane:
Dobrodošla so vprašanja gostov, ki želijo vedeti,
ali katerikoli obrok vsebuje določene sestavine.

Cover charge 3.50 €
Food is served until 30 minutes before closing.
All prices are in EUR and include VAT.

Food allergies and intolerances:
We welcome enquiries from customers who wish to know
whether any meals contain particular ingredients.

NOVA NAVDIHOVANJA-
SVEŽI OKUSI
NEW INSPIRATIONS –
FRESH FLAVORS

PREDJEDI / STARTERS

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CAULIFLOWER
Juha iz pečene cvetače in belih fižolov | sveži tartuf | hrustljave preste | bučno olje 11.50
Roasted cauliflower and white bean soup | fresh truffle | crispy pretzels | pumpkin seed oil

GARDEN
Humus rdeče pese | granatno jabolko s citrusi | Treviso radič | kozji sir z bučnimi semeni | staran balzamični kis | lešnikovo olje 16.50
Beetroot hummus | citrus pomegranate | Treviso radicchio | goat cheese with pumpkin seeds | aged balsamic vinegar | hazelnut oil

MOUSSE
Račji mousse z gobami | hrustljav brioš | figov chutney | kremasta solata iz endivije in mariniranih mladih korenčkov 18.50
Duck mousse with mushrooms | crispy brioche | fig chutney | creamy endive salad with marinated baby carrots

SEAFOOD
Paradižnikovo-žafranova juha | morska spaka | školjke | ocvrti lignji | sveži koromač | hrustljavi kruh 18.50
Tomato and saffron soup | monkfish | shellfish | fried calamari | fresh fennel | crispy bread

GLAVNE JEDI / MAIN COURSES

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BOWL
Modroplavuta tuna | proso | rjavi riž | leča | sezonska zelenjava | avokado | redkev | citrusni preliv | preliv iz pšenične trave — 34.00
Bluefin tuna | millet | brown rice | lentils | seasonal vegetables | avocado | radish | citrus dressing | wheatgrass dressing

PORK
Krškopoljski svinjski vrat | ajdova polenta | česnov konfit | ostrigarice | mlada čebula — 28.00
Krškopolje pork neck | buckwheat polenta | garlic confit | oyster mushrooms | spring onion

TROUT
Soška postrv | dimljeno savojno zelje | topla mandljeva krema | kisla hruška | kavijar Antonius | olje verbene — 36.00
Soča trout | smoked Savoy cabbage | warm almond cream | pickled pear | Antonius caviar | verbena oil

VEAL
Počasi kuhan telečji file | ječmenova rižota | sotirana pesa | demi glace s tartufi | Chantilly krema | jabolko | orehi — 33.00
Slow-cooked veal fillet | barley risotto | sautéed beetroot | truffle demi-glace | Chantilly cream | apple | walnuts

SLADICE / DESSERTS

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CHESTNUT
Mlečna čokolada | mousse iz kostanja | rumov sladoled | ajdov biskvit | hrustljava meringa
Milk chocolate | chestnut mousse | rum ice cream | buckwheat sponge | crispy meringue — 9.50

HOMEMADE ICECREAM
Okusi: Dubai čokolada | Pavlova | Snickers
Flavors: Dubai Chocolate | Pavlova | Snickers — 8.50

HONEY
Hrustljava medena skorjica | medeni sladoled | mlečna pena | žele mandarine | Joconde biskvit
Crispy honey crust | honey ice cream | milk foam | mandarin jelly | Joconde sponge — 9.50

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